

The Wine

2004 marks the inaugural release of Trou de Bonde. Unjustly considered “Poor man’s Chardonnay”, Pinot Blanc when vinified with passion possesses unique characteristics not found in any other wine. Our version starts with racy aromas of melon and peach, and is joined on the palate by green apples and spice. Good balancing acidity and a slight Riesling like petroleum note make the wine pair nicely with a range of foods like grilled halibut, roasted chicken, or mild cheeses.



The Facts

Vineyard

100% Bien Nacido
(Block D)

Composition

100% Pinot Blanc

Harvest

September 9, 2004

Cooperage

70% Stainless Steel
15% New French Oak
15% Neutral French Oak

Bottled

March 1, 2005

Total Acidity

0.63 g/100mL

pH

3.41

Alcohol

14.2%

Production

605 cases